

CLAIMS

1. Dry flavour enhancing agent for a cereal product and particularly for baked bakery products including acid fermented flour, characterised in that it also includes yeast extract.

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2. Dry flavour enhancing agent according to claim 1, characterised in that its content of dry matters is greater than or equal to 85%, and preferably greater than or equal to 90%, and even more preferably greater than or equal to 93% or  
10 even more preferably greater than or equal to 96% by mass.

3. Dry flavour enhancing agent according to any one of the above claims, characterised in that its ratio by weight between dry matters of the acid fermented flour and dry  
15 matters of the yeast extract is between 0.8 and 2.6; preferably between 1.0 and 2.3; even more preferably between 1.2 and 2.0; and even more preferably between 1.2 and 1.8.

4. Dry flavour enhancing agent according to any one of  
20 the above claims, characterised in that fermented acid flour is derived from a fermented dough containing one or several cereal flour(s) that can be used for breadmaking, one or several flours derived from a bran enriched mill product or a mix of one or more cereal flours that can be used in  
25 breadmaking with one or several flours derived from a bran enriched mill product.

5. Dry flavour enhancing agent according to any one of the above claims, characterised in that the dose of lactic  
30 acid in the fermented acid flour is greater than or equal to 50 g per kg of fermented flour and more advantageously at least 70 g per kg of fermented flour and even more advantageously at least 100 g per kg of fermented flour.

6. Dry flavour enhancing agent according to any one of the above claims, characterised in that it contains a yeast extract belonging to the *Saccharomyces* genus, preferably to the *Saccharomyces cerevisiae* species.

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7. Dry flavour enhancing agent according to any one of the above claims, characterised in that it contains a brewer's yeast extract.

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8. Dry improving agent for a baked bakery product comprising a dry agent according to any one of claims 1 to 7.

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9. Dry improving agent according to claim 8, also comprising one or several ingredients chosen from the group consisting of ascorbic acid, emulsifiers, stabilizing - thickening agents and enzymes.

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10. Process for the preparation of a bakery dough with ingredients comprising at least non-fermented flour, water, baker's yeast and acid fermented flour, characterised in that dough ingredients also comprise yeast extract.

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11. Process according to claim 10, characterised in that the dough ingredients are chosen such that the ratio by weight between dry matters of the acid fermented flour and dry matters of the yeast extract is between 0.8 and 2.6; preferably between 1.0 and 2.3; even more preferably between 1.2 and 2.0; and even more preferably between 1.2 and 1.8.

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12. Process according to either claim 10 or 11, characterised in that at least part and preferably all of the fermented acid flour and the yeast extract in the dough ingredients is used in the form of a dry agent according to any one of claims 1 to 7 or a dry improver according to either claim 8 or 9, and preferably in that the dough ingredients are such that the weight ratio between firstly all dry matters of the acid fermented flour and the yeast extract, and secondly

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the non-fermented flour, is between 0.8 to 2.5%, preferably between 1.0 and 1.5%, and even more preferably between 1.15 and 1.35%.

5        13. Breadmaking process, characterised by adding a dry agent according to one of claims 1 to 7, or a dry improver according to either claim 8 or 9, into the dough composition, and characterised in that the ingredients used in the dough  
10 matters of the acid fermented flour and the yeast extract, and secondly the non-fermented flour, is between 0.8 to 2.5%, preferably between 1.0 and 1.5%, and even more preferably between 1.15 and 1.35%.

15        14. Baker's dough obtainable by using a process according to any one of claims 10 to 13.

20        15. Process for obtaining a baked bakery product, characterised in that a baker's dough according to claim 14 is baked in an oven.

25        16. Process for lowering the salt content in a baker's dough and / or a baked bakery product, according to any one of claims 10 to 13, and claim 15.

30        17. Process for the preparation of baked products comprising:

- preparation of a dough containing non-fermented flour, water, acid fermented flour, yeast extract and a  
35 leavening agent chosen from among baker's yeast, chemical leavening and a combination of them,
  - leavening of the dough using the leavening agent, and
  - baking the leavened dough,
- said process possibly including rolling of the dough  
between the preparation and leavening steps.

18. Dough for baked bakery product comprising:

- non-fermented cereal flour,
- baker's yeast,
- a content of added NaCl less than or equal to 1.8%; preferably less than or equal to 1.6%; and even more preferably less than or equal to 1.5% by mass in proportion to the mass of the non-fermented flour,
- a quantity of acid fermented flour so as to obtain a baked product after fermentation and baking of the dough with a lactic acid content in crumb equal to at least 500 ppm, preferably between 500 and 3000 ppm, and even more preferably between 750 and 2500 ppm,
- yeast extract.

19. Dough for baked bakery product comprising:

- non-fermented cereal flour(s),
- baker's yeast,
- acid fermented flour, and
- yeast extract,

said dough having a sodium or Na<sup>+</sup> content less than or equal to 0.50%; preferably less than or equal to 0.45%, and more preferably less than or equal to 0.43% by mass with respect to the dough.

20. Dough according to claim 19, characterised in that the acid fermented flour has a dose of lactic acid greater than or equal to 70 g per kg, preferably greater than or equal to 100 g per kg of fermented flour, and provides at least 300 ppm, and preferably 350 to 2500 ppm, and even more preferably 500 to 2000 ppm of lactic acid, in the dough.

21. Frozen dough according to any one of claims 14 and 18 to 20.

22. Frozen parbaked dough obtainable by fermentation, the parbaking and freezing of the dough being done according to any one of claims 14 and 18 to 21.

23. Baked bakery product obtainable by fermentation and baking of a dough according to any one of claims 14 and 18 to 21.

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24. Baked bakery product according to claim 23, based on:

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- non-fermented cereal flour,
- baker's yeast,
- acid fermented flour, and,
- yeast extract,

the said baked product having an Na<sup>+</sup> content less than or equal 0.60%; preferably less than or equal to 0.58%, and even more preferably less than or equal to 0.55% by mass.

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25. Baked bakery product according to claim 24, characterised in that it contains at least 500 ppm, preferably between 500 and 3000 ppm, and even more preferably between 750 and 2500 ppm of lactic acid in crumb.

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26. Cereal product other than doughs for baked bakery products and baked bakery products, for example such as biscuit products or food pasta, characterised in that it comprises a dry agent according to one of claims 1 to 7.

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27. Use of the dry agent according to any one of claims 1 to 7, as a substitute for kitchen salt (NaCl).